

George Brown News

A newsletter for staff, faculty and alumni of George Brown College

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Chef School renovating to meet industry need for more grads

Hospitality is one of the largest and fastest growing sectors of the Canadian economy. However, the future of the industry is becoming increasingly threatened by a growing labour crisis. For the hospitality sector to remain viable, it requires more than 300,000 new professionals by 2015.

George Brown's Chef School, with its recognized leadership in hands-on, industry-connected training, is well poised to meet this challenge.

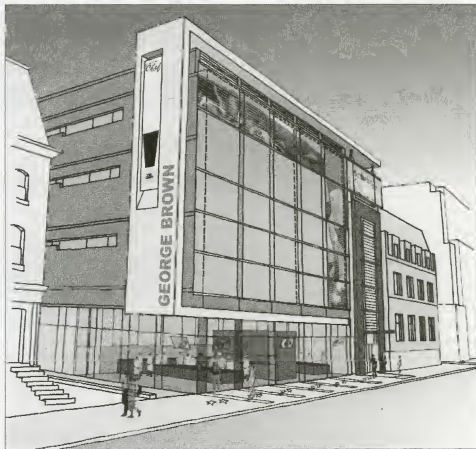
It's confronting the looming labour shortage by implementing a bold plan to expand programs and facilities. The bottom line: additional top-quality graduates prepared to carry our hospitality industry to new heights.

That's the central vision of GBC's \$20 million Growth and Facilities Renewal project and the impetus behind the college's current 'Yes Chef!' fundraising campaign. Over the next five years the college will keep pace with the growing labour needs of the hospitality industry by increasing the number of programs, expanding facilities, and increasing the number of students by up to 50 percent.

In addition to renovating and expanding our existing facilities at 300 Adelaide St.

George Brown's newly-acquired storefront property at 215 King East, just steps from the central GBSCS facilities, is being fully retrofitted and renovated to emerge as the Chef School's signature, street-front restaurant. The historical and character-rich building will also be used to advance Real Time Learning — the Chef School's distinct philosophy of challenging students by placing them front and centre, serving the public. The outcome will be graduates of unparalleled quality, excellence and workplace readiness. It will be a unique venue to profile and celebrate the bounty of locally grown and artisanal food products and wine through

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NOW AND THEN: An architect's drawing (top) shows how the building at 300 Adelaide St. E. will be transformed to permit the training of hundreds of new hospitality and tourism students required by industry.



The current 20-year-old building at 300 Adelaide St. E. as it looked in September 2007.



A college-operated street-front restaurant will occupy the street level of the building at 215 King St. E.

Foundation creates new awards for Aboriginal students

Aboriginal students enrolled in the Chef School now have an additional source of financial support thanks to an endowment from IT entrepreneur Aditya Jha, who chairs the POA Educational Foundation. The Foundation established a \$250,000 endowment, including matching funds from the Ontario Trust for Student Support.

The new funding will provide two annual awards offered to Aboriginal students in culinary programs and a third given to an Aboriginal student with specific entrepreneurial interests, preferably also in the culinary area. The first award will be presented in 2008.

"Mr. Jha's decision to support Aboriginal students at George Brown through the establishment of a scholarship endowment is wonderful news," says President Anne Sado. "Mr. Jha and the POA Educational Foundation share our commitment to education and our focus on student success. This new endowment will go a long way in supporting our goal of meeting the needs of Aboriginal students looking to access post-secondary education."

"I was tremendously fortunate to have a good education and I really believe it makes all the difference in the world," says Jha, CEO of Osellus Inc. The POA Educational Foundation was established by Jha to support projects that promote accessible and high-quality education, nurture entrepreneurship, and strengthen global civil society and governance.

Yes Chef! campaign

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special event dinners, workshops, awards, educational and other programs.

It will also house Canada's very first fully Integrated Culinary Management program, along with Advanced Culinary, and Food and Beverage programs.

Programming will be dedicated to celebrating, preserving and nurturing the culinary heritage, and diversity of Ontario and Canada — and international cuisines.

To learn more about the Yes Chef! Campaign, or to make a donation, click on www.georgebrown.ca/yeschef



First-year Nursing students Sarah Costa (sitting right) and Meaghan Formosa (back to camera) enjoy lunch under the new pergola on St. James Campus's patio in September. In August, tub-planted shrubs and grasses and the pergola were built on the second-floor patio at 200 King St. E., one of several "greening" projects underway as part of the college's 40th Anniversary. Trees will also be planted at Casa Loma.

40th to focus on community links

George Brown staff will help celebrate the college's 40th Anniversary by helping others in our community.

President Anne Sado announced at the President's Breakfast on Aug. 27 that to mark the anniversary all staff will be given a day off work to make Toronto a better place for everyone by doing some community volunteer work — an option that will continue in future years as well.

The volunteering opportunity — staff can propose where and when they volunteer or they can participate in college-sponsored projects — is just one of the new ways George Brown will engage with our community in the coming months to celebrate its first four decades.

"George Brown has helped build Toronto for 40 years and we're celebrating that by engaging our community in new, creative ways," says 40th Anniversary Committee Co-chair Sally Roy.

That engagement begins on Saturday Sept. 29 when the public are being invited to see some of the college's talented staff and students during Nuit Blanche — the free city-wide all-night arts festival on Sept. 29. The main lobby and patio of St. James Campus will be transformed into a gallery and performance space for the night with art, music, jewellery making and many other events. Go to georgebrown.ca/nuitblanche for details. The night will kick off at 7 p.m. with an anniversary cake cutting.

Families and children in need from outside of the GBC community will be sponsored to attend the annual holiday party and the George Brown Theatre's holiday musical in December.

College staff will make Toronto a greener, healthier place by planting trees at Casa Loma and other locations in April 2008.

College staff will celebrate the 40th Anniversary with events on Nov. 22 — the day the college was established by the Ontario government — and again in June 2008 to mark the end of the anniversary.



Illustration for an interactive game called The Kaleidoscopic-eyed Girl created by a group of George Brown staff for Nuit Blanche at George Brown on the night of Sept. 29. Go to georgebrown.ca/nuitblanche for details. Photo by Ruth Skinner/painting by Andrea Ledwell.

21 staff honoured with first Achievement Awards

Twenty one George Brown staff members were honoured with the first ever Staff Achievement Awards at the President's Annual Breakfast on Aug. 27. Called on stage by Andy Barrie, host of the popular CBC Radio show Metro Morning, they were presented with their awards by President Anne Sado and Human Resources Executive Director Nancy Hood to the applause of more than 800 staff at the breakfast.

The Achievement Awards, which were launched in the spring, celebrate academic excellence, leadership staff and college achievement. All staff were invited to nominate colleagues for the nine awards.

The 2007 Staff Achievement Awards recipients are:

INNOVATION AWARD

Recipient: **Anne Villahermosa**

This award recognizes the contribution made by an individual, group or team in the development and implementation of an innovative program, approach, partnership, process and/or service that meets a need that was not previously being met. These innovations must be aligned with the College's Path to Leadership, its strategic goals and its objectives.

INVESTING IN OUR FUTURE AWARD

Recipient: **Lorie Shekter-Wolfson**

This award recognizes a George Brown College full-time employee or group of employees or a team that has initiated a partnership, a process, or a new program that meets the needs of employers, or an initiative that enhances the College's opportunities for a strong, vibrant and sustainable future.

L.E.A.D. AWARD

Recipient: **Michael Brewer**

This award recognizes a George Brown College full-time employee who works towards the achievement of the College's Path to Leadership and demonstrates the College values in their every day interactions at work. The nominees

exemplify values-based leadership in their every day dealings with staff, faculty, students and our broader community while living our core values of promoting a learning community, demonstrating excellence, practicing accountability and welcoming diversity.

STUDENT SERVICE/EXCELLENCE AWARD

Recipients: **Jeanine Pharrand-Thayer, Fernanda Caldarella**

This award recognizes an individual or group that has demonstrated excellence in performance in creating a positive and beneficial service to students or the student experience. The nominees have demonstrated excellence in service; promoted a positive working/learning environment; enriched the student experience; role modeled exemplary behaviour and; are always seen to be "going the extra mile" in ensuring student success.

GEORGE BROWN COLLEGE LEADERSHIP AWARD

Recipients: **Patricia Chomey-Rubin, Lori Budget**

The nominees in this category have demonstrated high levels of leadership which enhance the reputation of George Brown, both internal and external, in accordance with our Path to Leadership, values, goals and objectives. The College recognizes that any individual at the College can demonstrate and exercise leadership.

SUPPORT STAFF

EXCELLENCE IN SERVICE AWARD

Recipients: **Michael McKenna, Surinder Kumar, Debbie Cornwall, Thai-Van To, Hercilia Medeiros, Erik Simundson, and Katrina Avrutov**

These awards recognize and honour support staff who have made significant contributions to the positive learning and working environment at George Brown College. The award is designed to recognize support staff who consistently demonstrate excellence in service to the College and our students and in alignment with the

College's Path to Leadership. These nominees are noted for their professionalism, commitment, enthusiasm and dedication to their work as support staff on behalf of the College and our students.

PRESIDENT'S AWARD FOR SUPPORT STAFF EXCELLENCE:

Recipient: **Michael McKenna**

The Recipient of this award is chosen from the seven recipients of the Support Staff Excellence in Service Awards. This individual embodies the exemplary commitment, performance and values of all the recipients, nominees, and support staff at George Brown.

EXCELLENCE IN TEACHING AND LEARNING AWARD

Recipients: **Sandy Wiesenthal, Julie Bulmash, Julie Gaudet, Angie Gorassi, Khalid Danok, Shirley Lesch, Barbara Dunlop**

These awards recognize and honour faculty members who have made significant contributions to the College's positive teaching and learning environment. These nominees are faculty members who demonstrate excellence in teaching and learning which contributes to student success, the faculty's unique role as "dual professionals," to the goals of their curriculum, and to the mission of the College.

PRESIDENT'S AWARD IN EXCELLENCE IN TEACHING AND LEARNING

Recipient: **Sandy Wiesenthal**

The recipient of this award is chosen from the seven recipients of the Excellence in Teaching and Learning Awards. The recipient of this award epitomizes the exemplary skill, knowledge, commitment, and dedication to teaching and learning demonstrated by all award recipients and nominees.

The selection panel for the 2007 Awards consisted of Bob Cox, Sylvia Rossi, Dawn Chandelier, Rosalind Gilbert, Diane Fantinato, and Georgia Quartaro. Next year Award recipients will be chosen by this year's winners.



Achievement Award Winners: Top Photo: Excellence in Teaching & Learning Awards (from left) Julie Gaudet, Khalid Danok, Julie Bulmash, Barbara Dunlop, Shirley Lesch and Sandy Wiesenthal (also received the President's Award). Absent from photo is Angie Gorassi.



(From left) President Anne Sado Innovation Award Winner Anne Villahermosa, Support Staff Award Winner Surinder Kumar, Michael McKenna (who also received the President's Award), Debbie Cornwall, Katrina Avrutov, Hercilia Medeiros, Erik Simundson and (not pictured) Thai-Van To.

President Anne Sado

Welcome to another new academic year. For any educational institution, September is a time for fresh starts. New students, new staff, new programs and a spirit of optimism for all as we look to the future and rededicate ourselves to preparing students for success.

But this fall, there's also good cause to look back. It's been 40 years since the College began its amazing journey to become one of the leading post-secondary institutions in Ontario.

As individuals, our perspective on fortieth birthdays changes over time. When younger, we wonder if at 40 we will have realized all we set out to achieve. When it arrives, it's often cause for us to reflect and a chance to think about where we want to go from here. And when we've moved past it we tend to look back at 40 as a time when we really just began to gain perspective and find deeper meaning in our lives.

And that's where the George Brown community now finds itself; proud of its past while looking to the future. Consider that:

- We've graduated more than 80,000 students over our 40 year history
- We have seen our student body grow from about 2,000 to 14,000 strong in full time programs, and more than 60,000 continuing education registrants each year.
- We've gone from 5 buildings and 250,000 square feet to 10 buildings with over 1.3 million square feet
- We've moved from 60 or so programs to 150 full time programs and 1,300 continuing education courses

These are impressive achievements to be sure. But how do we ensure the College sustains this level of growth and achievement over another 40 years?

I'd like to reiterate the five ways outlined in my speech at the President's Breakfast:

- We must all be connected and committed to the College's strategic objectives.
- We need to be committed to our own personal development.
- As a Community College, we must remain wholly committed to our community.
- We need to stay engaged with the trends that will shape our world.
- We must commit to recognizing and celebrating all that we accomplish.

So as you enter the year focused on all the hopes and opportunities that lie ahead, I hope you'll also take some time to reflect back on what we've been able to accomplish to this point and find energy from it as we move on to even greater heights.



GEORGE BROWN THEATRE: Student Perrie Olthuis in a recent production of *The School for Scandal* sits, rather than stoops, to conquer. The Theatre's fall season begins Nov. 7 with *The Madwoman of Chailott*, directed by an international Irish director, Jason Byrne. Byrne, former resident director of Dublin's Abbey Theatre, directed a highly acclaimed production of *Whistle in the Dark* in Toronto last season, that toured Canada and played to sold out audiences at the Young Centre. Buy a season's pass for all five plays in this year's season and save 20 per cent off the already bargain ticket price for high quality theatre. Go to georgebrown.ca/theatre for details. (Photo by Andrew Oxenham)



ORIENTATION WELCOMES A RECORD 14,000 STUDENTS: Student Isabel Mudzimurema gets an orange-flavoured snow cone from Deanna Oliver of the college's Athletics Department at the George Street orientation party on Sept. 7. Isabel was one of a record 14,000 full-time students to enroll at the college this fall.

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